



HUNTINGTON
★ CENTER ★

LUXURY SUITE MENU



THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES





Beverages

Coffee Service

Served by the gallon.

Regular or Decaf	16.00
Hot Chocolate	16.00

Bottled Water

Sold in 6 packs.

Aquafina Bottled Water	17.00
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Soda

Sold in 6 packs.

Pepsi	Diet Dr. Pepper	16.00
Diet Pepsi	Orange Crush	
Mountain Dew	Seagram's	
Diet Mountain Dew	Ginger Ale	
Sierra Mist	Brisk Iced Tea	
Dr. Pepper	Mug Root Beer	

Domestic/ Canadian Beer

Budweiser	Labatt Blue	32.00
Bud Light	Labatt Blue Light	
Michelob Ultra	Bud Zero	
Miller Lite	Yuengling	
	Yuengling Light	

Imported Beer

Sold in 6 packs.

Heineken	Corona Light,	36.00
Modelo Especial	Stella Artois	
Corona	Stella Cidre	

Craft Beer

Sold in 6 packs.

Buckeye Beer	Columbus IPA	37.00
Goose Island IPA	Kona Big Wave	
Sierra Nevada	Maumee Bay	
Goose Island	Glasshopper	
Lemonade	Shock Top	
Shandy	Saugatuck Peanut	
	Butter Porter	

Hard Seltzers

Sold in 6 packs.

Bud Light Seltzer - Assorted	30.00
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Juice and Mixers

Grapefruit Juice	18.00
Cranberry Juice	18.00
Orange Juice	18.00
Tomato Juice	18.00
Rose's Lime Juice	10.00
Club Soda	9.00
Tonic Water	9.00
Margarita Mix	12.00
Sweet and Sour Mix	12.00
Bloody Mary Mix	12.00
Rose's Grenadine	10.00
Aromatic Bitter	18.00
Ginger Ale	9.00

Garnishes

Lemons	7.00
Limes	7.00
Oranges	7.00
Celery Salt	9.00
Maraschino Cherries	10.00
Stuffed Olives	10.00
Cocktail Mushrooms	10.00
Cocktail Onions	10.00
Pickles	10.00

Wine and Spirits

Chardonnay

Characteristic flavors of classic Chardonnay include a rich, buttery body with flavors of subtle fruit and aromas of roasted nuts.

La Crema	42.00
Kendall Jackson	34.00
Dark Horse	24.00
Proverb	20.00

Pinot Grigio

Dry, light and crisp taste with delicate floral and fruit scents.

Da Vinci	32.00
Proverb	20.00

Sweet White/Blush

Refreshing wines with balanced sweet flavor.

Seven Daughters Moscato	28.00
Barefoot Riesling	20.00
Beringer White Zinfandel	18.00

Cabernet Sauvignon

Medium to full-bodied with rich, complex flavors and intense bouquet.

Kendall Jackson	42.00
Rodney Strong	38.00
Proverb	20.00

Merlot

This distinguished red wine offers flavors of black cherry, raspberry and cocoa.

Kendall Jackson	42.00
Proverb	20.00

Pinot Noir/Red Blend

Rich berry flavors accented by aromas of oak, ripe cherry and spice.

Estancia	39.00
19 Crimes Red Blend	26.00

American Whiskey

Jack Daniels	68.00
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Bourbon

Jim Beam	49.00
Maker's Mark	80.00

Canadian Whiskey

Canadian Club	42.00
Seagram's VO	42.00
Crown Royal	80.00

Cordials

Hennessey V.S. Cognac	80.00
Di Saronno Amaretto	62.00
Kahlua	55.00
Bailey's Irish Cream	55.00

Vermouth

Martini and Rossi Dry	29.00
Martini and Rossi Sweet	29.00

Gin

Tanqueray London Dry	58.00
Beefeater	53.00
Bombay Sapphire	70.00

Rum

Bacardi	42.00
Captain Morgan's Spiced Rum	52.00
Malibu Coconut Rum	42.00

Scotch

Dewar's White Label	68.00
Johnnie Walker Red	80.00

Tequila

Jose Cuervo Gold	55.00
El Jimador Reposado	60.00
1800 Silver	75.00

Vodka

Grey Goose	84.00
Absolut	61.00
Ketel One Family Made	72.00
Tito's Handmade Vodka	63.00
Smirnoff	42.00



Snacks and Starters

Starters

All items are designed to serve 8 people unless otherwise noted

Crispy Chicken Tenders <i>All white meat chicken strips served with honey mustard and bbq sauce.</i>	45.00
Italian Stuffed Portabella Mushrooms <i>SOFO Italian sausage, green onions, Italian cheeses and topped with bread crumbs.</i>	42.00
Fried Mac 'n Cheese <i>Our rich and cheesy mac, loaded with applewood smoked bacon, rolled in panko and flash fried and topped with shaved parmesan cheese. Served with marinara sauce.</i>	40.00
Chicken Chunks <i>Lightly breaded boneless chunks of chicken cooked to perfection and glazed with your choice of buffalo, honey sriracha, barbecue or garlic parmesan.</i>	38.00
Chicken Quesadillas <i>Flour tortillas generously filled with grilled chicken, roasted red peppers and shredded cheeses. Served with salsa and sour cream.</i>	38.00
Boursin Cheese Potato Skins <i>Potato halves baked with cheese, bacon and chives and served with sour cream.</i>	36.00
Gourmet Meatballs <i>Your choice of Swedish style or in marinara sauce with parmesan cheese.</i>	36.00
Walleye Bites <i>12 bite-sized pieces of walleye, deep fried and served with tartar sauce and lemon wedges.</i>	36.00
Bruschetta Roma <i>Grilled French bread slices topped with marinated tomatoes, fresh basil, roasted garlic and fresh mozzarella cheese.</i>	34.00
Jalapeño Poppers <i>Jalapeño pepper halves filled with cream cheese and served with ranch dressing.</i>	32.00

Snacks

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Queso Fundido <i>Creamy white cheese sauce and spicy chorizo sausage.</i>	30.00
Bavarian Bakery Soft Pretzel Sticks <i>Served with sweet cream cheese and beer cheese dip.</i>	28.00
Tortilla Chips with Guacamole, Pico de Gallo and Salsa	20.00
Chex Snack Mix	17.00
Potato Chips with Herb Dip <i>Choose from traditional or Cajun flavored.</i>	16.00
Honey Roasted Peanuts	12.00
Bottomless Bowl of Freshly Popped Popcorn	10.00



Platters and Displays



Platters and Displays

All items are designed to serve 8 people unless otherwise noted.

Chilled Shrimp

Large shrimp served on a bed of crushed ice, garnished with lemon slices and accompanied by tangy cocktail sauce.

96.00

Market Fresh Vegetable

Crisp vegetables served with traditional hummus, pita chips and ranch dip.

58.00

Fruit, Vegetable and Cheese Display

Colorful display of fresh fruit, vegetables, domestic cheeses served with yogurt dip, ranch dip and a basket of assorted crackers.

65.00

Fresh Seasonal Fruit

Colorful display of fresh fruit served with yogurt dip

58.00





Sandwiches, Salads and Sides

Sandwiches

All items are designed to serve 8 people unless otherwise noted.

We-Be-Ribs™ Pulled Pork Barbecue <i>Slow roasted pork shoulder blended with Chef James McDay's award-winning barbecue sauce and served with fresh buns.</i>	75.00
Grilled Chicken Breast Sandwich <i>Grilled and marinated boneless, skinless chicken breasts served with fresh buns, sliced cheeses, leaf lettuce, fresh sliced tomatoes, red onions and condiments.</i>	70.00
SOFO Sausage Trio <i>SOFO sausages including: Italian sausage with grilled onions and peppers, Polish sausage with deli mustard and bratwurst with sauerkraut. Served with fresh buns and all the fixings.</i>	68.00
Angus Sliders <i>Grilled Angus burgers. Mini brioche rolls, bacon, cheddar cheese, sautéed peppers and onions, boursin spread, blue cheese, barbecue sauce, lettuce, tomatoes and pickles.</i>	68.00
Stanley's Kielbasa <i>Toledo's "Klassic" Polish kielbasa served on a rye bun with sauerkraut and horseradish.</i>	65.00
All American Hot Dogs <i>Plump and juicy Angus jumbo hot dogs grilled and served with sauerkraut, chili sauce, diced onions, relish, spicy mustard and fresh buns.</i>	58.00
Sandwich Wraps <i>Wraps with your choice of smoked turkey club or grilled vegetables served on flat bread.</i>	58.00

Salads

All items are designed to serve 8 people unless otherwise noted.

Betty's Salad <i>A Toledo Tradition! Fresh baby spinach leaves tossed with crispy bacon, eggs, bean sprouts and Betty's own dressing.</i>	45.00
Seasonal Salad <i>A different salad each month based on what is in season. Ask the Suite Administrator for more information.</i>	35.00
Caesar Salad <i>Torn baby romaine lettuce tossed in our homemade caesar dressing served with parmesan cheese and garlic croutons.</i>	32.00
House-made Cole Slaw <i>Made fresh daily with our special blend of cabbage and carrots, coated in our house-made creamy cole slaw dressing.</i>	28.00
Country Style Red Skin Potato Salad <i>New red potatoes, celery and green onions in a creamy sauce with chopped egg.</i>	25.00
Pasta Vegetable Salad <i>Rotini pasta mixed with all your favorite vegetables, tossed in Italian dressing.</i>	25.00
Mixed Garden Salad <i>An assortment of mixed greens tossed with grape tomatoes, cabbage and carrots. Accompanied by parmesan and garlic croutons, ranch and Italian dressings.</i>	25.00

Enhance your Salad

Steak	55.00
Grilled Chicken	42.00

Sides

White Cheddar Macaroni and Cheese <i>House-made macaroni and cheese with sharp white cheddar cheese. Accompanied by blue cheese crumbles, crispy bacon, and fresh chives.</i>	43.00
Grilled and Roasted Seasonal Vegetables <i>Grilled zucchini, summer squash, red peppers, red onions, portabella mushrooms, heirloom carrots, asparagus, Sriracha ranch</i>	42.00
Baked Beans <i>Chef McDay's award-winning "We Be Ribs" baked beans</i>	37.00



Entrées and Pizza

Entrées

All items are designed to serve 8 people unless otherwise noted.

Taste of Italy

Cheese filled tortellini and fettuccine pastas with marinara and roasted garlic cream sauces, Italian sausage with peppers and onions and Caesar salad with grilled chicken. Accompanied by an assortment of gourmet cookies and brownies.

105.00

Nacho Bar

A generous supply of chicken and steak, crisp tortilla chips, cheese sauce, salsa, sour cream, black olives, shredded lettuce, diced tomatoes, onions and jalapeño peppers.

78.00



Vegetarian and Vegan options

All Vegetarian and Vegan options served for a minimum of 8 people.

Veggie Burgers

Black bean, brown rice and oat bran burgers served on mini wheat buns.

70.00

Stuffed Squash with Moroccan Vegetable Couscous

Peppers, onions, carrots, raisins, chickpeas and spiced peanuts in a mint cilantro chimichurri sauce.

45.00



Pizza



Marco's Large Specialty Pizza	20.00
Cheese, Pepperoni, Italian Sausage, Green Peppers and Onions	
Marco's Large Pepperoni Pizza	18.00
Marco's Large Cheese Pizza	16.00





Buffets and Desserts



Packages

All items are designed to serve 8 people unless otherwise noted.

LOCAL TOLEDO 525.00

Bottomless Classic Popcorn
Gourmet House Made Potato Chips
Bavarian Bakery Soft Pretzel Sticks
Walleye Bites
Fried Macaroni and Cheese
Betty's Salad
Maple-Bacon Baked Beans
SOFO Sausage Trio
Holy Toledo! Bake Sale

ARENA BREAKAWAY 500.00

Bottomless Classic Popcorn
Chex Snack Mix
Bavarian Bakery Soft Pretzel Sticks
Country Style Red Skin Potato Salad
Chicken Chunks
Slider Platter
All American Hot Dogs
Cookies and Brownie Platter

SOUTH OF BLUE LINE 475.00

Bottomless Classic Popcorn
Tortilla Chips, Guacamole, Pico de Gallo, Salsa
Chicken Quesadilla
Queso Fundido
Traditional Caesar Salad
Fresh Fruit
Nacho Bar
Assorted Gourmet Cookies

Desserts

All items are designed to serve 8 people unless otherwise noted.

Ice Cream Station 80.00



Make your own sundae without leaving the comfort of your suite.
Toft's Vanilla ice cream with chocolate, strawberry and caramel sauces, whipped cream, Oreo™, Snickers™, sprinkles, nuts, and cherries served with waffle bowls. Serves 12 people.

Holy Toledo! Bake Sale 32.00

Layer Bars, lemon bars, cookies, brownies, crispy treats

Fudge Walnut Brownies 20.00

Cookie and Brownie Combo 19.00

Gourmet Assortment Cookies 18.00

Chocolate Chip, White Chocolate Macadamian, Oatmeal Raisin

Suite Temptation Cart A la Carte

Our dessert cart is one of the delectable wonders of the modern world. We fill it to the top with the freshest cakes, cookies, tortes, candy and other delicacies and then roll it straight to the suite door to tempt you. The desserts are not always the same, so don't pass it up!







Ordering Options Prior to the Event

There are three options for placing an order when ordering three (3) business days prior to the event:

1. Online website ordering:
 - a. Go to <https://suiteorders.huntingtoncentertoledo.com/sco>
 - b. Select Huntington Center as your venue
 - c. Enter your user name and password
 - d. Proceed with the online process to place your order
2. Email the Suite Coordinator at: catering@toledowalleye.com
3. Call the Suite Coordinator (419) 321-5038.

We strongly encourage all Suite Administrators to order via <https://suiteorders.huntingtoncentertoledo.com/sco> This ensures accuracy and is quick and convenient. Every Suite is assigned an unique user name and password for their online ordering. If you have trouble accessing your account, please contact the AVI Foodsystems Event Coordinator at (419) 321-5038.

Orders received after the three business days period will be delivered on a first-come, first-served basis. Pricing does not include 7.25% sales tax or 18% administrative charge.

Day of Event

Your food and beverage order will be delivered 30 minutes prior to the start of the event, unless indicated otherwise. Most of the items on the Suite Menu are available after the ordering deadline, including during the event. These orders will be accepted through the end of the game. A credit card must be on file with the AVI Foodsystems Office or must be provided to the Suite Attendant for payment of all Game Day Menu orders. We strongly encourage you to order at least three (3) business days in advance. Not only will you pay pre-event prices but you will also have a larger selection of choices. Game Day ordering is provided as a convenience to our guests; however, it is meant to supplement the pre-event order menu, not replace it. Game Day orders may be placed with the Suite Attendant overseeing your Suite the day of your event. Please allow approximately 45 minutes for all Game Day orders. Pricing does not include 7.25% sales tax or 18% administrative charge. Last call will be made after the second intermission for hockey games, or after the intermission for other events. For your best health interest, all unconsumed food will be disposed of at the conclusion of the event. Beverages left unconsumed must be left in the suite for future use, and are not permitted to leave the arena. Attempting to bring food or beverages into the arena, is strictly prohibited.

Cancellations

Should you need to cancel a food or beverage order, please contact our Suite Coordinator at (419) 321-5038 at least 48 hours prior to your event. Full price will be charged to the bill for all cancellations within 48 hours of the event date.

Method of Payment

OPTION 1: CREDIT CARD ON FILE

All Suite holders will set up an account with the AVI Foodsystems Suite Office with a major credit card. Your business' contact person will be referred to as a Suite Administrator. The AVI Foodsystems Suite Office will keep this information on file for its authorized use. All food and beverage orders will be charged to this account unless otherwise specified. The Suite Administrator is responsible for any orders placed for their Suite. Unless otherwise instructed, at the end of an event, the Suite host will be presented with an itemized bill detailing all food and beverage purchases charged to the account for that event. A Suite guest may also use their personal credit card for payment of food and beverage orders. At the end of an event, the Suite Attendant will present an itemized bill to the owner of the credit card. The methods of payment accepted are MasterCard, Visa, American Express and Discover.

OPTION 2: ESCROW ACCOUNT

An escrow account is a convenient way to pay for your purchases in advance without utilizing a credit card. Prior to the beginning of the season, a check is sent to AVI Foodsystems Suite Office to be deposited in the escrow account. You will receive copies of the Customer Summary from each game itemizing all charges. An escrow can be initiated with a minimum balance of \$2,000; however, we recommend \$5,000 for the initial payment. When the escrow drops below \$1,000, you will be asked to replenish your account. If the escrow balance reaches \$0, you will be asked to provide a credit card for all charges until the escrow account is funded.





Administrative Charge

All food and beverage items are subject to a taxable 18 percent administrative charge, which is used to cover the cost of providing service including, but not limited to, disposable paper products, utensils and other house expenses. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this charge is distributed to employees. Any gratuity you wish to provide based on the quality of service received is at the sole discretion of the Suite holder and/or their guests.

Alcoholic Beverages

To ensure a safe and enjoyable time and to maintain compliance with the rules and regulations of the state of Ohio, Lucas County, and Huntington Center, no alcoholic beverages may be brought in or removed from your Suite, at any time. It is the responsibility of the Suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their Suite. We reserve the right to check for proper identification and refuse service to a person who appears to be intoxicated.

Par Stocking System

For your convenience, AVI Foodsystems offers a par stock system in your Suite. This system benefits your Suite in the following ways:

- Ensures beverages in your Suite without the hassle of ordering these items for every event
- Allows beverages to be locked/unlocked at your discretion
- Provides automatic replenishment

The Suite Administrator establishes a par stock and submits it to the Suite Office. AVI Foodsystems places your par stock in your Suite, making it available for every event. When placing your food order, the Suite Administrator indicates whether they would like the beverages locked/ unlocked. This is done either on the website, order form, or over the phone.

If guests will be attending the game but no food order is being placed, please contact the Suite Office to indicate if the beverages should be open. AVI Foodsystems will NOT open the par stock without permission from an authorized user. After each event, the Suite Attendant will assess consumption and will replenish the beverages according to the par stock information.

The following guidelines will be used when restocking a beverage par:

- Liquor or other spirits: bottles have one-half remaining, unless other specifications have been made with the Suites Office staff
- Wine: bottles are less than half full or after white wine is opened
- Mixers or Juice: bottles are less than half full or expiration date is approaching
- Beer, Soda or Water: packs have three or less cans/bottles per 6-pack. All replenished beverages will be charged the following day on a separate bill.
- Unfortunately, predetermined packaging of certain items (i.e. 6-packs) cannot be sold on a per-can or bottle basis.

Par stocks conclude at the end of the regular season and do not carry over into the postseason. Beverages will not be credited to your account.

Special brand requests of liquor, beer, wine or mixers must be ordered six (6) business days in advance to ensure delivery. Some restrictions or added charges may apply.

Equipment And Disposables

All Suites are provided with the necessary service equipment. Replacement fees will be assessed for missing or damaged items. Disposables will be provided at no additional cost.

Catering

Group and corporate catering opportunities are also available in our special-function facilities. Huntington Center is a unique location for holiday parties, employee gatherings and award dinners. Please contact Catering Sales at (419) 321-5038 for more information.





EXCLUSIVITY

AVI Foodsystems is the exclusive caterer for Huntington Center. It is not permissible for Suite holders or their guests to bring food and/or beverages into the Suites. If you have specific dietary restrictions or needs, please let us know. We will provide for any special requests that are made in a timely manner. Any food or beverage product brought into the Suites without proper authorization, through the AVI Foodsystems Suite Office, will be confiscated and/or charged to the Suite holder at a normal retail price for such items. Prices do not include sales tax. An administrative charge of 18 percent on your food and beverage order will be added to your invoice and will be retained by AVI Foodsystems to help provide more competitive wages. If you feel your Suite attendant has provided a service that is of the highest quality, and you would like to reward your server, a gratuity may be added. Please feel free to speak to a manager for further clarification. If at any time you require an item not offered on the Suite menu, please feel free to contact the Suite Coordinator. We will do everything possible to accommodate your special requests. AVI Foodsystems would like to thank all of our Suite holders. Your enjoyment during events at Huntington Center is our success.

MAINTENANCE REQUESTS

The Huntington Center staff will provide the necessary personnel to address any maintenance issues in your Suite. During events, please contact the concierge staff on duty or let your Suite Attendant or Suites Supervisor know. During regular business hours, please contact your Huntington Suites Service Manager at (419) 321-5030. Huntington Center will make every effort to complete repairs in a timely fashion.

SMOKING POLICY

Huntington Center is a smoke-free facility as required by Ohio state law. There are no designated smoking areas inside Huntington Center, nor is exit and re-entry permitted for smoking. This policy also applies to smokeless and electronic cigarettes; they are not permitted. Guests who fail to comply with this policy may be ejected or subject to a fine.

APPROPRIATE FAN BEHAVIOR

We ask your cooperation in helping us make the private party suites a safe and enjoyable environment. Suite holders and their guests are subject to all rules and regulations governing the use of the Huntington Center, including the prohibitions in creating disturbances, causing objects to be thrown or dropped from suites, using or possessing illegal substances, public intoxication or any other socially unacceptable behavior. AVI Foodsystems, Inc. and ASM reserve the right to eject any person who violates these rules and/or threaten the safety and security of our guests and the general public.

SUITE SIGNAGE/BANNERS

Attaching or displaying signs, notices or advertisements on the interior or exterior of the Suite, other than those approved in advance by the Huntington Center, is not allowed. Structural changes to the Suite of any kind are not permitted.

DIRECTORY

General Manager Food and Beverage, Marcus Collier (419) 720-6550

HOURS OF OPERATION

Our offices are open from 9:00 AM until 5:00 PM EST Monday through Friday. The Suite Level will open one hour before the start of every event and closes one hour after the game has ended.

